

BROWNSVILLE

Baked Bean Suppers



50th Anniversary
COOKBOOK

D E D I C A T I O N

This book is dedicated to those ladies of the Brownsville Methodist Church who first started the Bean Suppers and to all Brownsville people and friends who have kept them going all these years.

Bean Supper 50th Anniversary Committee
Box 12
Brownsville, Vermont 05037

Published by: Brownsville Community Church
Gleaner Grange #282
West Windsor Historical Society
West Windsor P. T. A.

Brownsville Baked Bean Suppers

1935 - 1985

The Great Depression was over, but in 1935 funds needed for repairs to the Brownsville Methodist-Episcopal Church were still scarce. Six enterprising ladies suggested holding baked bean suppers on Saturday nights as a way of raising the money needed, and a tradition was born that has survived -- indeed flourished -- for fifty years.

Those early suppers went from June until October, serving 200-300 people **every** Saturday night. For twenty-five cents, it was the best meal around. Word quickly spread of the skill of the Brownsville cooks and the suppers were assured sell-outs.

Originally held in the Church basement, the Brownsville Baked Bean Suppers (as they came to be called) were moved to the Grange Hall in 1971 when members of the Gleaner Grange #282 began sponsoring the event. Currently, the West Windsor Historical Society and the Albert Bridge School P.T.A. join with the Grange in hosting the suppers and they are held for six Saturday evenings in July and August. Over 200 volunteers are needed each season and all are eager to serve. Even children of the community become involved as waiters and busboys. Monies raised have gone into the coffers of the sponsoring organizations for many worthwhile projects. One large undertaking-- the writing and publication of "The History of West Windsor"-- was accomplished with funds raised by the Bean Suppers.

It is only fitting as a tribute to all the fine Brownsville cooks, both past and present, that a Cookbook of their recipes be printed on the 50th anniversary of the Baked Bean Suppers. After all, it is the **food** that brings people back in droves every year: the three delicious varieties of baked beans, the delightful assortment of dark breads, the scrumptious salads (green and potato), and the delectable assortment of home-made pies.

GREEN SALAD

2 cups ground onion
2 cups ground green peppers
2 cups of finely chopped celery
12 lbs. of cabbage, chopped

Mix together and add enough dressing to moisten well. Let set a while before serving, stirring again as you dish it up. Salt and pepper if needed.

DRESSING FOR GREEN SALAD

1 teaspoon garlic powder	1/3 quart jar of oil
1/2 teaspoon pepper	2/3 quart jar of vinegar
2 large tablespoons salt	

Mix and shake well before using. Best if it sits a week at room temperature.

POTATO SALAD

15 -20 lbs. of potatoes
2/3 cup green peppers, ground
40 eggs
2 cups ground onion
2 cups celery, finely chopped
2 tablespoons sugar
salt and pepper to taste

Boil potatoes and eggs. Cool and cut into small pieces. Add ground onions, peppers, and celery. Sprinkle with salt, pepper, and sugar. Mix in the Potato Salad Dressing. Serves about 100.

POTATO SALAD DRESSING

1 quart Hellman's mayonnaise
2/3 cup Green Salad Dressing
1/2 recipe of Cooked Salad Dressing

Mix all three ingredients together and pour over potato salad mixture. Mix completely and add more salt and pepper if needed. Chill well before serving.

COOKED SALAD DRESSING

4 tablespoons flour	1/8 teaspoon pepper
4 tablespoons sugar	3 eggs
4 teaspoons salt	3 cups milk
2 teaspoons dry mustard	3/4 cups vinegar
2 teaspoons prepared mustard	

Combine all ingredients except vinegar in a double boiler and cook until thick. Beat often to keep smooth. Add vinegar and cool.

SOUR PICKLES

1 gallon jar of small cucumbers
1/2 cup salt
1/2 cup dry mustard

Fill a gallon jar with small cucumbers, adding salt and dry mustard as you go. Add enough apple cider vinegar to cover and then seal jar. Turn upside down occasionally.

YELLOW EYE BEANS

4 lbs. dry yellow eye beans
2 cups white sugar
2 cups maple syrup
1/2 lb. salt pork

2 teaspoons salt
2 teaspoons dry mustard
2 sliced onions

Soak beans in water overnight. Parboil, then drain and rinse with cold water. Add all other ingredients and enough water to cover. Bake at 325 degrees for six hours. Add water occasionally to beans while baking.

PEA BEANS

8 lbs. dry pea beans
1 1/2 lbs. salt pork, cut in
pieces

2 lbs. brown sugar or 2 cups maple syrup
2 cups white sugar
5 tablespoons salt

1 1/2 cups molasses
4 teaspoons dry mustard
2 teaspoons ginger
3 large onions

Soak beans in water overnight. Change water and parboil until skins crack. Drain, rinse, and add other ingredients. Cover beans with water and bake for about five hours at 300 degrees. Add more water as needed to keep the beans covered as they bake.

RED KIDNEY BEANS

3 quarts dry kidney beans (5 1/2 pounds)
2 cups sugar
3 teaspoons mustard, rounded
1/2 cup molasses
salt pork (1/2 to 3/4 pound)
1/2 teaspoon pepper
5 teaspoons salt
2 medium onions

Soak beans overnight in a large kettle. Drain, cover with water, and bring to a simmer. Simmer until the beans indent when pinched between your fingers. Remove from heat and drain. Add all other ingredients, cover with water and bake in a 400 degree oven for one hour. Reduce oven temperature to 325 degrees and bake for about five to six hours. Keep checking every hour to make sure beans are kept covered with water and aren't being overcooked.

KAUAI SURF BANANA BREAD

1 cup shortening
2 cups granulated sugar
6 ripe, mashed bananas
4 eggs

2 1/2 cups cake flour
1 teaspoon salt
2 teaspoons baking soda

Cream the shortening and sugar together. Beat the eggs thoroughly, then add them and the bananas to the sugar mixture. Sift three times the flour, salt, and baking soda. Combine the wet and dry ingredients, being sure not to overmix.

Grease two loaf pans. Fill each with one-half of the batter. Bake in a 350 degree oven for 45-50 minutes.

MALTEX DATE BREAD

1 1/2 cups boiling water
1 cup dates (or raisins)
1 cup Maltex (uncooked)
3/4 cup sugar
2 tablespoons melted shortening

1 1/2 cups sifted flour
2 teaspoons baking soda
1 teaspoon salt
1 egg, beaten

Combine boiling water, dates, and Maltex in a large bowl. Let stand about 15 minutes. Sift together the dry ingredients. Add egg, shortening, and dry ingredients to date mixture. Mix only until blended. Turn into a well greased loaf pan measuring 8 1/2" x 4 1/2" x 2 1/2".

Bake in a preheated 350 degree oven for 55 minutes or until it tests done. Let stand in pan for 5 minutes, then remove and continue cooling on a wire rack.

ZUCCHINI BREAD

- | | |
|-------------------------------------|--------------------------|
| 3 eggs | 1 teaspoon baking soda |
| 1 cup salad oil | 1 teaspoon baking powder |
| 1 1/2 cups brown sugar, packed | 1 teaspoon salt |
| 2 cups zucchini, grated and drained | 3 teaspoons cinnamon |
| 2 teaspoons vanilla | 1 cup chopped nuts |
| 1 1/2 cups all-purpose flour | |
| 1 cup whole wheat flour | |
| 1/2 cup bran cereal | |

Preheat oven to 350 degrees. Have ready two well-greased 8 1/2"x 4 1/2" loaf pans. In mixing bowl, beat eggs with oil. Stir in sugar, zucchini, and vanilla. Sift in flour, baking soda, baking powder, salt, and cinnamon. Blend remaining ingredients into zucchini mixture, adding nuts last.

Bake for 1 to 1 1/2 hours at 350 degrees.

ALL BRAN BROWN BREAD

- | | |
|---------------------------------|------------------------|
| 1 cup Kellogg's All Bran cereal | 1 teaspoon baking soda |
| 1 cup sour milk or water | 1/4 teaspoon salt |
| 1/2 cup raisins | 1 tablespoon molasses |
| 1/2 cup sugar | |
| 1 cup flour | |

Mix together the bran, sour milk, and raisins. Sift the flour with the baking soda and salt. Add flour mixture, molasses, and sugar to the milk mixture. Grease two peanut butter cans and divide batter into each. Cover tightly and steam for three hours.

BANANA NUT BREAD

1 cup margarine
1 cup sugar
2 eggs

1 teaspoon baking soda
2 cups flour

Mix all of the above ingredients. Mash 1 1/2 cups of bananas and 1/2 cup chopped walnuts and add. Pour into a bread pan and bake at 350 degrees for approximately 45 minutes. Test with a cake tester.

STURBRIDGE BREAD

2 tablespoons shortening
1/2 cup molasses
1/2 cup sugar

2 cups graham flour
1 2/3 cup white flour
1 teaspoon salt

2 cups sour milk or buttermilk with 2 teaspoons of baking soda added

Mix all of the above ingredients together. Pour into two loaf pans and bake at 350 degrees for 30-35 minutes.

APPLESAUCE NUT BREAD

1 3/4 cups flour
3/4 teaspoon salt
1/4 teaspoon nutmeg

2 teaspoons baking powder
1/2 teaspoon cinnamon
1 cup sugar

1 1/2 cup wheat chex crushed to 3/4 cup

1/3 cup raisins

1 egg

3 tablespoons oil

1 1/2 cups applesauce

Sift together the flour, baking powder, salt, cinnamon, and nutmeg. Blend in remaining ingredients. Bake at 350 degrees for 70-75 minutes. Cool 15 minutes before removing from pan. Makes one loaf.

DATE NUT BREAD

2/3 cup boiling water	1 cup sliced dates
1 tablespoon shortening	1 teaspoon baking soda
1/2 teaspoon salt	2/3 cup sugar
1 egg	1 3/4 cup flour
1/2 cup chopped nuts	1 teaspoon vanilla

Pour boiling water over shortening and dates and leave until cool. To well-beaten egg add sugar, salt, and baking soda and blend. Blend the first two mixtures together and then add the flour, nuts, and vanilla. Pour into a greased 8 1/2" x 4 1/8" loaf pan. Bake at 350 degrees for one hour.

QUICK CRANBERRY BREAD

3 cups all-purpose flour	1 teaspoon baking soda
1 teaspoon double-acting baking powder	1 teaspoon salt
1 cup granulated sugar	2 eggs
1 1/4 cups milk mixed with 1 teaspoon rosewater	1/4 cup melted butter
1 1/4 cups raw cranberries cut in half or roughly chopped	
3/4 cup chopped walnuts or pecans	

Sift the flour with the soda, baking powder, and salt. In mixing bowl, by hand or with beater, beat eggs and sugar until well blended. Stir in the flour just until moistened, then fold in the cranberries and nuts. Do not overwork or beat the dough.

Butter a loaf tin (10" x 5") and spread the dough in the tin. Bake in a preheated 350 degree oven for about 55-60 minutes, or until the center springs back when touched or a cake tester comes out clean. The top will often crack, which is typical of soda and baking powder breads. Let stand in tin for a few minutes before turning out on a rack to cool. When completely cooled, wrap in plastic or foil and let sit overnight or at least one day before cutting. Store in refrigerator.

WHOLE WHEAT NUT BREAD

Sift before measuring: $\frac{3}{4}$ cup bread flour
1 $\frac{1}{2}$ cups whole wheat flour

Resift with 2 teaspoons baking powder, 1 teaspoon baking soda,
and $\frac{3}{4}$ teaspoon salt.

Add: $\frac{3}{4}$ cup brown sugar and $\frac{3}{4}$ cup nut meats or raisins.

Stir in quickly: 1 $\frac{1}{2}$ cups buttermilk

Bake in a 8" x 4" loaf pan in a 350 degree oven for about an
hour or until it tests done.

CANADIAN LEMON BREAD

1/2 cup shortening	1 $\frac{1}{4}$ cups sugar
2 eggs, beaten	1/2 cup milk
1/2 teaspoon salt	grated lemon rind
1 $\frac{1}{2}$ cups flour	juice from 1 lemon
1 teaspoon baking powder	

Cream shortening and 1 cup of the sugar; add beaten eggs.
Gradually add sifted dry ingredients, alternately with milk.
Mix well; add grated lemon rind.

Bake in a greased loaf pan about 50 minutes at 350 degrees.
Mix juice of lemon and remaining $\frac{1}{4}$ cup sugar and spoon over
hot bread as it is taken from oven; allow to sink in and cool.

PUMPKIN BREAD

3/4 cup shortening	2 teaspoons baking soda
2 1/3 cups sugar	1/2 teaspoon baking powder
4 eggs	1 teaspoon ground cloves
2/3 cup water	1 teaspoon cinnamon
1 can pumpkin (One Pie)	2/3 cup nutmeats
3 1/2 cups flour	1 1/2 teaspoons salt

Cream shortening and sugar. Add eggs, water, and pumpkin. Sift dry ingredients and add them to the above, reserving one tablespoon of flour to mix with the nuts. Add nut mixture to batter and pour into three medium-sized loaf pans. Bake at 350 degrees for approximately one hour or until tested as done.

CRANBERRY NUT BREAD

1 cup sugar	1 cup cranberries, chopped
2 cups flour	1 1/2 tsp. baking powder
1/2 teaspoon baking soda	1/2 teaspoon salt
1 teaspoon cinnamon	1 egg
1/4 cup salad oil	1 tsp. grated orange rind
3/4 cup orange juice	1/2 cup chopped walnuts

Stir one tablespoon of the sugar into chopped cranberries; set aside. In large bowl, combine remaining sugar with dry ingredients; blend thoroughly. With a mixer, beat eggs, oil, rind, and juice together. Stir into dry ingredients, mixing just enough to moisten. Fold in the nuts and cranberries.

Bake in greased loaf pans (two) at 350 degrees for about one hour or until done. Best after frozen and thawed.

HOBO BREAD

4 teaspoons baking soda
2 cups boiling water
2 cups dark raisins
4 cups flour

2 cups sugar
1/2 teaspoon salt
4 tablespoons oil

Mix baking soda and water together and pour over the raisins. Let stand overnight without stirring. Next morning sift together the flour, sugar and salt, and stir this into the raisin mixture with a spoon. Batter will be thick.

Grease and flour three one-pound coffee cans and put one third of the batter into each can, leaving top of can open for baking. Cans will be about half full. Bake at 350 degrees for 30 minutes; reduce heat to 325 degrees and bake for another 30 minutes.

Test breads with a long cake tester and remove from oven. Lay cans on their sides and turn occasionally to loosen the bread. Be sure to do this. Hobo bread is delicious spread with cream cheese.

RAW APPLE BREAD

1/2 cup butter or margarine	2 cups all-purpose flour
1 cup granulated sugar	1/2 teaspoon salt
2 eggs	1/2 teaspoon baking soda
1 teaspoon double-acting baking powder	
2 tablespoons buttermilk or soured milk	
1 cup coarsely chopped, unpeeled apples	
1/2 cup coarsely chopped walnuts or pecans	
1 teaspoon vanilla extract OR grated lemon rind	

Cream the butter or margarine, add the sugar slowly, and continue to beat until light and lemon colored. Beat in the eggs. Sift the flour with the salt, baking soda, and baking powder. Add to the creamed mixture alternately with the milk, beginning and ending with the dry ingredients. Stir in the apples, nuts, vanilla or lemon rind.

Butter a 9 or 10 x 5 x 3 inch loaf tin. Spoon batter into tin and bake in a preheated 350 degree oven for 50 to 60 minutes, until the loaf pulls away slightly from the sides of the tin or until a straw or cake tester inserted in the loaf comes out clean.

Cool in pan for five minutes, then turn out onto a rack to cool completely before slicing. This bread keeps well and will be better if left to mature for at least 24 hours. Variation: Sprinkle one tablespoon chopped nuts on top before baking.

APRICOT BREAD

- 1 cup boiling water
- 1/2 teaspoon baking soda
- 2 eggs
- 1 1/2 cups (1 package) dried apricots
- 1 cup granulated sugar
- 2 3/4 cups flour
- 3 teaspoons double-acting baking powder
- 1 cup chopped nuts

Pour the boiling water over apricots and let stand until just tender; don't oversoak. Drain off water and reserve it, adding enough water to equal 1 cup. Roughly chop the apricots.

Pour the liquid into a large bowl, add baking soda, sugar, eggs and mix well with a wooden spoon. Add the apricots, flour, baking powder, and nuts and mix well again.

Butter and flour TWO 9 x 5 x 3 inch loaf tins. Divide the batter into two equal parts and pour into tins. Bake in a pre-heated 350 degree oven for 45 minutes or until the breads have risen, are dark in color, and a straw or knife come out clean when inserted in center. Cool on racks and serve.

PIE CRUSTS

4 cups flour	1/2 cup cold water
2 teaspoons salt	1 egg, beaten
1 tablespoon sugar	1 tablespoon vinegar
1 3/4 cups Crisco shortening	

Mix together flour, salt, and sugar. Cut shortening into dry mixture, by hand or with a food processor. Combine all liquid ingredients and cut into the dry mixture with a pastry blender. Chill 1/2 hour before shaping. Crusts may be frozen. Recipe makes five crusts.

RHUBARB CUSTARD PIE

1 1/2 cups rhubarb, sliced	7/8 cup sugar
1 egg	2 tablespoons flour
1 teaspoon cinnamon	1 pie crust

Mix sugar, flour, cinnamon, and egg. Place rhubarb in a pie pan lined with bottom crust. Pour sugar mixture over rhubarb and cover with a top crust. Bake for 10 minutes at 450 degrees on bottom shelf of oven, then move to middle shelf and bake at 350 degrees for 40-60 minutes. For a large pie, double the recipe.

BUTTERSCOTCH PIE

1 cup brown sugar	3 tablespoons butter
1/2 cup water	1/4 teaspoon salt
2 eggs	7 tablespoons flour
2 cups milk	1 teaspoon vanilla
1 baked pie shell	

Boil sugar, butter, and water until it threads. Scald the milk and then add 2 egg yolks, salt, flour, and vanilla; beat until blended. Pour this into butterscotch mixture and cook until it thickens. Make meringue for top by beating egg whites until stiff and adding 2 tablespoons of sugar per egg and a dash of salt. Pour batter into baked pie shell, then spread meringue on top. Bake in a hot oven for a few minutes until the meringue is brown.

PENNSYLVANIA DUTCH FUNNY CAKE PIE

1 square unsweetened chocolate	1/4 cup butter
1/2 cup water	1 teaspoon vanilla
1 1/2 cups sugar	1 1/4 cups flour
1 teaspoon salt	1 teaspoon baking powder
1/4 cup shortening	1/2 cup milk
1 teaspoon vanilla	1 egg
1 pie shell	3 tablespoons chopped nuts
3 tablespoons shredded coconut	

For chocolate sauce, melt the chocolate and combine with 3/4 cup sugar, water, butter, and vanilla. Bring to a boil and boil for one minute, then remove from heat and cool.

Sift together the flour, salt, baking powder, and remaining 3/4 cup of sugar. Mix in the shortening and add the milk and vanilla. Beat for two minutes on low speed. Add the egg and beat for another minute.

Pour batter into pie shell. Top with the chocolate sauce and sprinkle with nuts and coconut. Bake at 350 degrees for 50-55 minutes. Serve with whipped cream.

APPLE PIE

4 cups sliced apples
2/3 cup sugar
1 pie crust

1/2 teaspoon nutmeg
3/4 teaspoon cinnamon

Slice apples into a 9" pie plate lined with pastry. Pour sugar over apples, then shake nutmeg and cinnamon around on top. Moisten the edge of the crust with cold water. Place top crust over and, after trimming, press the edges together with a fork dipped in flour. Brush top with milk to brown and bake in a 350 degree oven until apples are done when tested through an open slit in the top crust.

MILLION DOLLAR PIE

2 graham cracker crusts
1 20-oz. can of crushed pineapple (drained)
1 12-oz. can of condensed milk
1 1.09-oz. size Cool Whip
2 cups walnuts and cherries

1/3 cup lemon juice

Mix all together and pour into pie shells. Refrigerate.

STRAWBERRY RHUBARB PIE

1 9-inch pie crust 4 cups young, unpeeled, diced
rhubarb stalks

1 cup hulled, sliced strawberries 1/4 cup flour

1 1/4 cups sugar 1 tablespoon butter

Preheat oven to 400 degrees. Line a pie pan with your favorite pie crust. Mix rhubarb, strawberries, flour and sugar in a bowl until fruit is well coated.

Place fruit mixture in lined pie pan and dot with butter. Cover the pie with a top crust or with a lattice.

Bake for 10 minutes. Reduce heat to 350 degrees and bake for 40 to 45 minutes more, or until crust is nicely browned.

PUMPKIN PIE

1 9-inch pie crust

1 CUP SUGAR

1/2 teaspoon salt

1 1/2 teaspoons cinnamon

1/2 teaspoon ground cloves

1 1/2 cups cooked, pureed
pumpkin

1 1/2 cups evaporated milk

1/2 cup milk

1/2 teaspoon ginger

2 eggs, slightly beaten

Preheat oven to 425 degrees. Line a 9-inch pie pan with the crust. Combine rest of ingredients and beat until smooth. Pour into the lined pie pan and bake for 10 minutes. Lower the heat to 300 degrees and bake for another 45 minutes or until filling is firm.

MOCK CHERRY PIE

1 to 1 1/2 cups sugar	4 tablespoons flour
1/3 teaspoon salt	1 cup seedless raisins
2 3/4 cups halved cranberries	1 cup water
1/2 teaspoon almond extract	1 pie crust

Mix together sugar, flour, and salt. Add raisins, cranberries, and water. Bring slowly to a boil and boil gently for 5 minutes, stirring constantly. Remove from heat and blend in the extract. Use as you would for a fruit filling in a two-crust pie and bake accordingly.

TOMATO MINCEMEAT PIE

1 large green tomato	2 saltine crackers, crushed
1 large or 2 small apples	1 teaspoon cinnamon
1 cup sugar	1/4 teaspoon cloves
1/2 cup raisins	dash of nutmeg
2 tablespoons cider vinegar	1 pie crust

Chop or dice apples and tomato, then add other ingredients. A little butter can also be added. Bake in a two-crust pie at 350 degrees until done.

PECAN PIE

1 cup white sugar	1/4 teaspoon salt
1 cup white Karo corn syrup	1 cup pecan meats
3 eggs, slightly beaten	1 teaspoon vanilla
1 tablespoon instant coffee (optional)	
1 unbaked pie shell (9")	

Combine all ingredients except the pecan meats, excluding the coffee if desired. Sprinkle nuts in the bottom of the pie shell and then add the filling. Bake in a hot oven (450 degrees) for ten minutes, then at 325 degrees for 40 minutes or until mixture doesn't adhere to a knife after inserted.

RASPBERRY CHIFFON PIE

1 small pkg. raspberry Jello	1 orange
1/4 teaspoon salt	1 lemon
1 large can evaporated milk	2/3 cup sugar
fresh raspberries	3 or 4 baked pie shells

Boil evaporated milk in the can for 15 minutes the day before making pies. Cool. Squeeze juice from orange and lemon and add enough water to make 1 cup. Mix Jello with 1 cup hot water and then add the cup of juice, salt and sugar.

In a large bowl, whip evaporated milk until stiff. When Jello starts to congeal slightly, fold into the whipped milk. Add raspberries and pour into baked pie shells. This recipe makes 3 or 4 pies, depending on size of pie shells. Top with whipped cream when serving. Note: Other kinds of Jello and fruit may be used. If frozen berries or canned fruit are substituted, use some of the juice in place of water in the cup of orange and lemon juice.

LEMON SPONGE PIE

1 cup sugar	3 tablespoons lemon juice
1/2 stick margarine	2 large eggs, separated
1 tablespoon flour	1 cup milk
1/4 teaspoon salt	grated lemon rind

Blend flour and margarine; add 3/4 cup sugar, salt, and grated rind using only the yellow surface. Cream these well; add the beaten yolks and beat until fluffy. Beat egg whites nearly stiff; add the remaining sugar and beat stiff but not dry. Add the juice to the yolk mixture, next the milk, and lastly fold in the beaten egg whites.

Bake at 375 degrees for 10 minutes, then reduce oven to 325 degrees and bake until done.

CHOCOLATE DREAM PIE

2 cups milk	1 tablespoon gelatin
1/2 cup sugar	3 tablespoons cold water
1/4 teaspoon nutmeg	3 egg whites, beaten stiff
1/8 teaspoon salt	3 egg yolks
1 cup sweetened whipped cream	1/2 teaspoon vanilla
1/2 cup grated unsweetened chocolate	
1 baked pie shell	

Heat milk in a double boiler. Beat sugar, nutmeg, and salt with the egg yolks until light. Pour slowly into the hot milk. Cook until the consistency of thick cream. Remove from heat, and add the gelatin which has been soaking in cold water for five minutes. Add vanilla. Cool and when ready to set, stir, then fold in the stiffly beaten egg whites. Pour this delicate fluffy mixture into a baked pie shell. Set in refrigerator. When thoroughly cold, cover with the sweetened whipped cream and sprinkle top with the grated chocolate.

PEAR CUSTARD PIE

1 unbaked pie crust	apricot jam
3 tablespoons grated almonds (or graham cracker crumbs)	
4 or 5 medium size pears, cooked or canned	
1/4 cup cream	1/2 cup sugar
2 eggs	

Spread some apricot jam on bottom of pie crust, then layer almonds (or crumbs) over it. Cut cooked pears in quarter slices lengthwise and arrange on almonds to form a circle. Mix eggs, sugar, and cream. Pour over pears. Bake in a 400 degree oven for a few minutes, then reduce temperature to 350 and continue baking for 45 minutes or until custard is done.

LEMON MERINGUE PIE

1 1/2 cups sugar
3 tablespoons cornstarch
3 tablespoons all-purpose flour
dash of salt

1 1/2 cups hot water
3 slightly beaten egg yolks
2 tablespoons butter or margarine
1/2 teaspoon grated lemon peel
1/3 cup lemon juice

1 baked 9-inch pie shell
1 meringue recipe (use 3 egg whites)

In a saucepan, mix sugar, cornstarch, flour, and salt. Gradually add hot water, stirring constantly. Cook and stir over high heat until the mixture comes to a boil. Reduce the heat; cook and stir it for two more minutes, stirring constantly. Add the butter and lemon peel. Slowly add lemon juice, mixing well.

Pour into the pie shell, and spread meringue over the filling.

Bake in a moderate oven (350 degrees) for 12 to 15 minutes. Cool before serving.

RAISIN CREAM PIE

1 1/2 cups milk
1/2 cup sugar
1 egg

2 tablespoons flour
pinch of salt
2/3 cup seedless raisins

Combine all ingredients in a double boiler and cook until pie consistency. When fully cooked, pour into a baked pie shell. Cool and serve with whipped cream.

CUSTARD PIE

4 extra large eggs
1/4 teaspoon salt
1 teaspoon vanilla

1/2 cup sugar
2 1/2 cups milk
nutmeg

Beat eggs slightly, add sugar and salt and mix well. Add milk and vanilla and a pinch of nutmeg.

Pour into an unbaked pie shell. Bake in a 400 degree oven for 40 to 45 minutes.



